



WAYPOINT 622 SERVES A VARIETY OF FRESH, NEW AMERICAN CUISINE. WE PROUDLY SERVE GLUTEN-FREE SELECTIONS ALONG WITH ALL NATURAL HORMONE AND ANTIBIOTIC-FREE POULTRY AS WELL AS WILD-CAUGHT SEAFOOD. ALL OUR FOOD SELECTIONS ARE COOKED TO ORDER SO COME AND RELAX BY THE WATER WHILE YOU ENJOY STUNNING VIEWS OF THE MANASQUAN RIVER AND HOFFMAN'S MARINA WITH DELECTABLE FARE HAND CRAFTED BY THE AWARD-WINNING CHEFS OF WAYPOINT 622.

*WHEN THE LINE IS REAL LONG  
AND THE WEATHER IS HOT  
WE'RE DOING OUR BEST IN THE SPACE WE'VE GOT  
SO PLEASE BE PATIENT  
AND DO NOT DESPAIR  
QUALITY FOOD TAKES TIME TO PREPARE*



*732-528-6665  
WWW.WAYPOINT622.COM*

**\*AVAILABLE GLUTEN FREE UPON REQUEST.**



## APPETIZERS

### **TUNA TARTARE\***

*DICED AHI TUNA & CUCUMBERS  
MIXED WITH THAI CHILI VINAIGRETTE  
OVER SRIRACHA & CUSABI,  
SERVED WITH CROSTINI*

### **MEXICALI LOBSTER BRUSCHETTA\***

*SWEET LOBSTER TOSSED WITH PICO DE GALLO  
SERVED WITH SALSA, GUACAMOLE & TRICOLOR  
TORTILLA CHIPS*

### **PORK POT STICKERS**

*FRIED OR STEAMED PORK DUMPLINGS,  
SERVED WITH A SIDE OF  
TOASTED SESAME SAUCE*

### **FRIED CALAMARI\***

*TRADITIONAL STYLE  
WITH MARINARA SAUCE*

### **DESTINATION 622**

### **“PURE” COLOSSAL CRAB CAKE\***

*GRAIN MUSTARD SAUCE  
MANGO PICO DE GALLO*

### **RIVERVIEW WINGS\***

*OFFERED MANGO HABANERO, BUFFALO,  
THAI CHILI OR BBQ*

### **FIRECRACKER SHRIMP**

*BEER BATTERED SHRIMP  
TOSSED IN A SPICY THAI CHILI  
PINEAPPLE SAUCE*

### **CHIPS & DIP\***

*OUR FRESH FRIED TRICOLOR CORN CHIPS  
WITH OUR SALSA ROJA*

### **SCOOBY\***

*BLUE LUMP CRABMEAT & JONAH CRAB CLAWS  
IN A GARLIC SHALLOT BUTTER, CROSTINI*

## SIDES

*FRIES / ONION RINGS  
RICE / VEGETABLE  
SEASONAL FRUIT  
SWEET POTATO FRIES*

## CHILDREN’S MENU

*(FOR CHILDREN 12 & UNDER ONLY)*

*PIZZA WITH FRIES  
LINGUINI MARINARA  
CHICKEN FINGERS WITH FRIES  
MOZZARELLA STICKS WITH FRIES  
GRILLED CHICKEN W/ RICE & VEGETABLES  
GRILLED CHEESE W/ POTATO CHIPS*

## RAW BAR

*(6) MIDDLE NECK CLAMS  
ON THE ½ SHELL  
(6) SEASONAL OYSTERS ON THE ½ SHELL  
(4) WILD CAUGHT GULF SHRIMP COCKTAIL  
SEAFOOD COCKTAIL WITH CRAB,  
(3) CLAMS, (3) OYSTERS & (2) SHRIMP  
COCKTAIL SAUCE & LEMON*

## SOUPS & SALADS

### **WAYPOINT CONCH CHOWDER**

*NEW ENGLAND STYLE, WITH CHUNKS OF  
POTATOES, CREAM & FRESH TARRAGON*

### **DOCKSIDE CAESAR\***

*CRISP ROMAINE & HOMEMADE PARMESAN  
CROUTONS, TOSSED IN A CREAMY  
CAESAR DRESSING*

### **FESTIVAL\***

*MESCLUN SALAD TOSSED WITH SEASONAL  
BERRIES, DICED MANGO & PINEAPPLE,  
WHITE BALSAMIC VINAIGRETTE,  
TOPPED WITH TOASTED COCONUT*

### **FRESH TOMATO & BURRATA**

*TOMATOES LAYERED WITH RED ONIONS OVER  
MIXED GREENS, TOPPED WITH BURRATA &  
FINISHED WITH POMEGRANATE BALSAMIC GLAZE,  
SEA SALT  
& CRACKED BLACK PEPPER*

### **WAYPOINT WEDGE\***

*BABY ICEBERG, CRUMBLER BLUE CHEESE,  
TOMATOES, BACON & RED ONION, TOPPED  
WITH BLUE CHEESE DRESSING*

### **GARDEN HARVEST SALAD\***

*MIXED BABY GREENS, TOMATO,  
CUCUMBER, RED ONION, JULIENNE  
CARROTS & YOUR CHOICE OF DRESSING*

### **SOUTHWESTERN CHICKEN & BEAN\***

*BABY ARUGULA WITH GRILLED CHICKEN,  
MARINATED WHITE BEANS, RED ONION &  
ROASTED CORN IN A CHIPOTLE RANCH  
DRESSING TOPPED WITH CHEDDAR CHEESE  
& CRUMBLER CORN CHIPS*

### **CHOICE OF DRESSINGS:**

*BALSAMIC VINAIGRETTE, BLUE CHEESE,  
RUSSIAN, HONEY MUSTARD, RANCH,  
& WHITE BALSAMIC VINAIGRETTE*

### **ADD ANY OF THE FOLLOWING:**

*GRILLED CHICKEN BREAST  
GRILLED SHRIMP  
GRILLED SALMON  
GRILLED AHI TUNA  
GRILLED 8 OZ. SIRLOIN*

## SUSHI

### **VEGGIE ROLL**

*AVOCADO, CUCUMBER, ASPARAGUS &  
CARROTS*

### **WAYPOINT ROLL**

*AVOCADO, COLOSSAL CRAB, CUCUMBER &  
WASABI AIOLI*

### **SPICY TUNA ROLL**

*SRIRACHA SPICED FRESH TUNA,  
WITH AVOCADO & CUCUMBER*

### **TIGER ROLL**

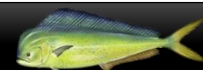
*AVOCADO, TEMPURA SHRIMP, CUCUMBER &  
FLYING FISH ROE*

### **HOFFMAN ROLL**

*CRABMEAT, AVOCADO, CUCUMBER, SHRIMP  
TEMPURA & SPICY TUNA*

### **BENNY ROLL**

*SALMON, ASPARAGUS & CREAM CHEESE*





## MARINA FARE

### **CORONA BATTERED ALASKAN COD SLIDERS**

*WITH TARTAR SAUCE, SHREDDED LETTUCE & HOUSE FRIED POTATO CHIPS*

### **CALIFORNIA GRILLED CHICKEN WRAP\***

*WITH BACON, GUACAMOLE, LETTUCE, TOMATO & SRIRACHA AIOLI  
SERVED WITH HOUSE FRIED POTATO CHIPS*

### **FRIED CHICKEN CUTLET SANDWICH**

*LETTUCE, TOMATO, CHIPOTLE RANCH & CHEDDAR CHEESE  
SERVED WITH HOUSE FRIED POTATO CHIPS*

### **CITRUS LOBSTER & SHRIMP ROLL\***

#### **NOT YOUR "TRADITIONAL" LOBSTER ROLL**

*SWEET LOBSTER & SHRIMP TOSSED IN NONFAT GREEK YOGURT WITH  
CITRUS HERB DRESSING STUFFED ON A HAWAIIAN ROLL,  
SERVED WITH HOUSE FRIED POTATO CHIPS*

### **CUBAN SANDWICH**

*SLOW ROASTED PULLED PORK, SMOKED HAM, SWISS CHEESE,  
PICKLES & MUSTARD PRESSED ON A CUBAN ROLL,  
SERVED WITH HOUSE FRIED POTATO CHIPS*

### **10 OZ. ANGUS BURGER\***

*SERVED WITH FRIES • CHEESEBURGER*

### **HOFFMAN BURGER\***

*ANGUS BURGER TOPPED WITH BRAISED SHORT RIB,  
NATURAL JUS, SERVED WITH FRIES*

### **"BOOKMAKER"\***

*8 OZ. NY SIRLOIN STEAK SLICED OPEN FACE ON SOURDOUGH,  
GARLIC BUTTER, SERVED WITH FRIES*

### **MAHI-MAHI WRAP\***

*CAJUN ROASTED IN A WRAP WITH JICAMA SLAW & PICO DE GALLO,  
SERVED WITH HOUSE FRIED POTATO CHIPS*

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## ENTREES

### **SAUTÉED LOBSTER TAIL & SCALLOPS\***

*IN A SHERRY & HERB  
BUTTER SAUCE OVER FETTUCINE*

### **SEAFOOD PICNIC**

*DUNGENESS CRAB, SCALLOPS, MIDDLE NECK  
CLAMS, MUSSELS & SHRIMP STEWED IN GARLIC  
BEER BROTH WITH OLD BAY POTATOES & CORN*

### **JERSEY PRIMAVERA\***

*RIGATONI TOSSED WITH SAUTÉED CORN, ZUCCHINI,  
TOMATOES, ARUGULA, GARLIC & OLIVE OIL,  
FINISHED WITH SAFFRON BUTTER*

### **GRILLED TAMARIND SOY AHI TUNA\***

*SERVED OVER RICE  
WITH SEASONAL VEGETABLE*

### **LINGUINI & LOCAL CLAMS\***

*GARLIC SAUTÉED CLAMS WITH FRESH PARSLEY,  
HERB & PECORINO ROMANO CHEESE  
– RED OR WHITE*

### **PRIVATE RESERVE PORK "MILANESE"**

*OR*

### **BELL & EVANS CHICKEN "MILANESE"**

*TOPPED WITH ARUGULA SALAD  
WITH CHERRY TOMATOES & RED ONION,  
TOSSED IN A BALSAMIC VINAIGRETTE,  
SERVED WITH BROCCOLI RABE & POTATO SALAD  
PORK / CHICKEN*

### **8oz CENTER CUT ANGUS FILET MIGNON\***

*GRILLED TO YOUR SPECIFICATION, TOPPED WITH  
GARLIC BUTTER & DEMI-GLACE, SERVED WITH  
POTATO & SEASONAL VEGETABLE*

### **FENNEL DUSTED GRILLED SALMON\***

*SERVED OVER SUMMER VEGETABLE & QUINOA  
SALAD FINISHED WITH A CITRUS GASTRIQUE*

### **TWIN DESTINATION 622 "PURE"**

#### **COLOSSAL CRAB CAKES\***

*SERVED WITH A GRAIN MUSTARD SAUCE,  
MANGO PICO DE GALLO,  
RICE & SEASONAL VEGETABLE*

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